

GREETINGS & SALUTATIONS

Canterbury Spicy 3-Bean Chili 6.00
Cilantro-Lime Crème | Scallions | Tortilla Chips

First Class Nachos 15.00
Cheese | Tomatoes | Jalapeños | Scallions
Sides of Salsa & Sour Cream
Accompaniments – add 5.00
Grilled or Blackened Chicken | Pulled Pork
Zesty Pulled Chicken | Vegetarian Chili

Bavarian Pretzels 11.00
(3) w/Cheesy Ale Sauce

Shrimp Cocktail 10.00
(4) Chilled Tiger Shrimp | Cocktail Sauce

Griswold Potato Skins 12.00
(4) Cheese & Scallions
With Choice of: Bacon or Vegetarian Chili
Pulled Pork (+\$2) or Zesty Pulled Chicken (+\$2)

Mozzarella & Tomato 11.00
Fresh Mozzarella | Tomatoes | Basil | Garlic Oil

Cobalt Quesadilla 10.00
Zesty Chicken | Cheddar-Jack Cheese | Tomatoes
Scallions | w/Sides of Salsa & Sour Cream

Preston Jalapeño Poppers 9.00
(6) w/Cream Cheese Filling

Soup du Jour 5.00

Baked Onion Ale Soup
Brewer's Crouton
4 Cheese Top
6.00

Basket of Fries
Plain, Garlic,
Jerk, or Cajun
7.00
Truffle +\$2

Fried Calamari 12.00
Marinara Sauce | Parmesan Sprinkle

Bethel Vegan Bean Dip 9.00
Refried Beans | Tomatoes | Corn Salsa
Tortilla Chips | Crudité

Baked Brie Crostini 10.00
(2) Toast Points | Brie | Pecans | Pepper Jelly

Beer Battered Onion Rings 8.00
Plain or Cajun | Served w/Sassy Sauce

Teriyaki Beef Skewers 13.00
(5) Skewers | Sesame Seed Sprinkle
Make it a Meal w/Mashed & Spinach add 5.00

Air Mail Wings 14.00
(10) Golden Fried Flats & Drums
OR

Return to Tenders 12.00
(5) Plain Country Breaded Boneless Tenders
OR

Char-Grilled Wings 14.00
(10) Grilled Flats & Drums

Grilled wings take
25 - 30 minutes but
are worth the wait!

Choice of:
Traditional() | Cajun Wet() | Oy-Vey()
BeerBQ | Teriyaki | Fajita Dry Rub | Cajun Dry()
Jerk Dry Rub | Everything Spice Parmesan

GRILLED FLATBREAD PIZZAS

Cheshire Cheese 10.00
Rustic Marinara
Mozzarella

Postmaster 11.00
Rustic Marinara | Red Onion
Pepperoni | Mozzarella

L.A. Smog 11.00
Garlic Oil Base | Mozzarella
Spinach | Mushroom | Onion

Pulled Pork 14.00
BBQ | Pork | Cheddar-Jack
Onion | Cilantro Crème

Storrs Shrimp 14.00
Garlic Oil Base | Shrimp
Bacon | Tomato | Onion
Mozzarella

Savannah Peach 14.00
Garlic Oil Base
Prosciutto | Cilantro | Asiago
Char-Grilled Peaches

Margherita 13.00
Garlic Oil Base
Fresh Mozzarella
Tomato | Fresh Basil

MAIN STREET MAINS



Bavette Steak 28.00
Garlic Rubbed 10 oz. Bavette Steak*
Blue Cheese Crumbles | Beer Gravy
Wilted Spinach | Garlic Mashed

Somers Peach Grilled Salmon 24.00
Topped w/Grilled Peaches & Prosciutto
Wilted Spinach | Garlic Mashed

Bolton Beer Battered Fish & Chips 19.00
Natural Cut Fries | Tartar Sauce

Bulk Mail Chicken Burrito 13.00
Flour Tortilla | Cheese | Rice | Refried Beans
Zesty Chicken | Black Beans

Stonington Sausage Platter 15.00
Bratwurst | Andouille | Kraut | Garlic Mashed
Beer Gravy | Mustard

Morris Mac & Cheese 14.00

Rich & Creamy Mornay Cheese Sauce | Cavatappi Pasta | Buttered Crumbs
Plain, or add: Bacon, Chicken (Zesty, Blackened, or Grilled), Pulled Pork, Vegetarian Chili, or Beyond Sausage +\$4.00

Fun Fact:
We Source Our
Organic Produce
from Local Farms

Apis Verde Farm
Lebanon, CT
Himmelstein Farm
Lebanon, CT

WBC Steak Poutine 16.00
Natural Cut Fries | Beer Gravy
Cheddar-Jack Cheese | Mornay Cheese Sauce
Garlic Sirloin Steak

Vernon Vodka Rose 16.00
Mushrooms | Onions | Garlic | Herbs
Zesty Pink Vodka Cream Sauce | Cavatappi Pasta
Add: Chicken +\$4.00 or Shrimp +\$8.00

Taco | Taco | Taco 14.00
5-Spice Tuna or Pulled Pork or Chipotle Chicken
(3) Soft Shells | Pickled Onions | Arugula | Cilantro

Central Village Stuffed Chicken Breast
w/Brewer's Bread Stuffing | Mornay Cheese Sauce
Garlic Mashed | Green Beans
Single Breast – 15.00 Double Breast – 23.00

QUESTIONS? Ask your server! | Ask about our KIDS' MENU items, too!

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SANDWICHES | WRAPS | BYO

SANDWICHES/WRAP/S/BYO SERVED WITH CHOICE OF FRIES, CHIPS, COLESLAW, OR POTATO SALAD


Brie & Prosciutto Open Face Bistro Melt 14.00
Grilled Brewer's Bread | Rind on Brie | Prosciutto
Red Onions | Arugula | Truffle Oil Drizzle

Columbia Reuben 12.00
Choice of: **Corned Beef** **or** **Turkey**
Russian | Swiss | Kraut | Marble Rye

Windham Village 12.00
Choice of: **Corned Beef** **or** **Turkey** | Swiss | Coleslaw
Red Onion | Horseradish Mustard | Marble Rye

Plymouth Pulled Pork 13.00
BeerBQ Pulled Pork | Crispy Fried Onions
Cheddar-Jack Cheese | Brioche Bun

Tolland Tuna Melt 11.00
Tuna Salad | Melted Swiss | Tomato | Marble Rye

 **Molly's Vegetarian Fried "Chik'n" Sandwich** 13.00
Greenleaf Lettuce | Pickles
Mayo | Brioche Bun

Beer Tap Beef 13.00
Shaved Steak | Melted Swiss
Beer Onions | Brioche Bun

Bozrah Best BLT 13.00
Bacon | L/T | Dill Mayo | Marble Rye Toast

Branford Bratwurst 12.00
Beer Bratwurst | IPA Braised Kraut
Horseradish Mustard | N.E. Style Split Top Bun

Taftville Turkey 12.00
Smoked Provolone | Cucumbers | L/T
Mayo | Brioche Bun


 **Vegan Beyond Sausage** 13.00
WBC 3-Bean Vegan Chili | Fried Jalapenos
Vegan Cheddar | Vegan Brewer's Bread

↓-- ALL WRAPS ROLLED IN GRILLED FLOUR TORTILLAS--↓

 **Brooklyn Buffalo Chicken Wrap** 12.00
Grilled Chicken | Hot Sauce
Carrots | Greens | Blue Cheese

Chicken Caesar Wrap 12.00
Choice of: **Grilled** **or** **Blackened Chicken**
Romaine Lettuce | Parmesan | Caesar Dressing

 **Portabella Mushroom Wrap** 12.00
Portabellas | Field Greens | Tomato
Roasted Peppers | Asiago | Pesto Mayo

 **Franklin Farmer Wrap** 11.00
Cheddar | Swiss | Mixed Greens | Tomato | Carrots
Cucumber | Purple Cabbage | Dill Mayo

BUILD YOUR OWN

Start with a Sirloin Beef Burger*, Chicken Breast, House Made Veggie Burger, **or** Molly's Vegetarian Fried Chik'n 14.00
Delivered on a Brioche Bun w/your choice of 2 toppings (some upcharges apply). Additional toppings extra.

American | Swiss | Cheddar
Smoked Provolone
Blue Cheese Crumbles +\$1.00
Rind on Brie +\$2.00
Pickled Jalapeños
Crispy Fried Jalapenos

Crisp Smoked Bacon +\$1.00
Pulled Pork +\$2.00
Prosciutto +\$2.00
Bermuda Onions
Balsamic Beer-Glazed Onions
Crispy Fried Onions


Vegetarian Chili +\$1.00
Lettuce & Tomato
Dill Pickle Chips
Basil Pesto
Beer Gravy
Rustic Marinara

LETTERS & TOMATOES

Dressings: Tomato Balsamic, Sesame-Ginger, Dijon Caper Vinaigrette,
Blue Cheese, Russian, Ranch, or Parmesan Peppercorn

Caesar Salad 11.00
Choice of: **Kale** **or** **Romaine**
Brewer's Croutons
Parmesan
Caesar Dressing

Chinatown Chicken Salad 14.00
Grilled Chicken | Greens
Cucumber | Carrots | Cabbage
Mandarin Oranges
Crispy Noodles | Scallions

 **Lebanon Greens Salad** 11.00
Field Greens
Tomatoes | Carrots
Purple Cabbage
Red Onion

Cobb Salad 14.00
Grilled Chicken
Greens | Bacon | Boiled Egg
Blue Cheese Crumbles

Grilled **or** **Blackened:**

Shrimp (4) - \$8 | Chicken - \$5
Salmon **or** Tuna - \$12
5 oz. Sirloin - \$12

— SALAD TOPPERS—

Vegetarian Fried Chick'n - \$5
Beyond Vegetarian Sausage - \$5
Teriyaki Beef Skewers (3) - \$9

Zesty Pulled Chicken - \$5
Peaches & Prosciutto - \$6
Tuna Salad - \$5

 - DENOTES A SPICY DISH

 - DENOTES A VEGETARIAN DISH

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Willibrew beer @ home? Bring home some of
our fresh cans & growlers! – Ask your Server